

THE ALLIANCE

A Maricopa County Environmental Health Publication

From the Desk of David Ludwig

MPH, R.S., Maricopa County Environmental Health Division Manager



A lot of things change in the course of a decade. I, for one, have changed and yes, there is a good amount of gray hair on my head today. Over 10 years ago, the Department implemented our last fee change. That change allowed us to computerize our inspection program, provide the public with inspection results, improve our management system, provide timely plan reviews, and attempt to keep up with the growth throughout the county (averaging 120 plans each month). Also during this time, through the hard work and dedica-

tion by the best Environmental Health Team in the country, our Division was recognized by over 10 National Association of County Awards, the Samuel J. Crumline Food Safety Award recognizing the best Food Safety program in the Country, and the International Association for Food Safety's Innovative Food Safety Award. Clearly, the department moved from being one of the followers to a national leader, one that other programs use as a benchmark.

During this time, the county leadership has moved to be fiscally accountable through our Chief Administrative Officer, David Smith's Managing for Results program that measures inputs, outcomes, demands, cost and efficiencies. The department has a productivity model developed by an outside agency and in tracking it over past 10 years, I am proud to say we have always maintained an average over 100%.

Many factors have changed over

the years. Last year an outside consultant worked with us to look at our fee package to ensure our Division had total cost recovery. There is a sign on my barber's wall that reads "Good Hair Cuts Aren't Cheap and Cheap Haircuts Aren't Good." The same idea applies to health departments who rely on permit fees to fund their staffing and programs. We are inviting you to a workshop prior to presenting the issue to the Board of Health and then to the Board of Supervisors. Both of these Boards will have public comment periods prior to making their final recommendations. The Department workshop dates are on the back of this newsletter.

On the other hand, inspection scores have improved since the initiation of our Award Placard Program. It has been a real treat to work with such an outstanding group of industry professionals since coming to the County 15 years ago. No, we can't turn back the clock, but we can buy hair dye to cover the gray!

February 2006
 Edited by:
 Darcy Brondt, R.S.
 dbrondt@mail.maricopa.gov
 Russell Luder



Inside this issue:

Outdoor Cooking Requirements	2
New Location for Food Service Worker Testing	3
Food Service Security System	4
Meet Our Hispanic Liaison	4
Using a Food Thermometer	5
Outstanding Food Service Operator	6
What's Cooking, They're Looking and Special Requirements for HSP	7
Public Information Workshops	8

OUTDOOR COOKING REQUIREMENTS

By: *Dan Queen, R.S.*
Plan Review Program Manager

Outdoor cooking can be allowed only if it is an extension of a permitted establishment that is "properly equipped" (explained in next paragraph) and has a full service kitchen. The outdoor area may be approved for cooking only; no outdoor food preparation (slicing, cutting, chopping, etc.) is allowed. All utensil washing and sanitizing must be done within the enclosed permitted establishment.

The term "properly equipped" implies that equivalent cooking facilities must be located inside the permitted establishment. For example, if the inside grill/oven space will cook 30-35 chickens, then the outside grill should not exceed this cooking capacity.

Maricopa County requires that all applicable city codes are met prior to plan submittal for an outdoor cooking operation. The form must be "signed-off" by the applicable zoning, building and fire departments. The operation must assure that it is in compliance with all local building, zoning, plumbing, gas, electrical, fire, and handicap codes. The plan submittal application (\$150.00 fee required) and the "sign-off" form can be found on our website at <http://www.maricopa.gov/envsvc/ENVHLTH/planrev.asp>. According to the Conference for



Food Protection Council I – Permanent Outdoor Cooking Committee January 2002 Revised Version "between 1968 and 1982 the most commonly reported contributing factors related to foodborne diseases were improper holding temperatures, poor personal hygiene, inadequate cooking, contaminated equipment and food from unsafe sources."

A combination of poor hygiene, especially the lack of proper hand washing and proper use of single use gloves, and the warm weather create ideal conditions for bacteria to multiply and make people ill. For these reasons, an adequate

hand washing facility with hot and cold running water is required at the outdoor cooking area. Other concerns include difficulty in determining when meat is cooked properly, as it tends to cook quickly on the outside without cooking thoroughly on the inside. Frequent turning of meats is essential, as well as, taking a final temperature prior to serving the product. The use of separate utensils for raw and cooked meat is also necessary. This may include having extra utensils available for immediate use in case of a contamination. Another important procedure is the proper thawing of all foods in the refrigerator

or under cold running water before being placed on the grill. This will ensure that the product cooks more evenly. Remember, keep hot foods hot and cold foods cold. Don't bring food product outdoors until it is ready to be placed on the grill. Keep raw meats in separate containers when transporting from inside the facility to the outside cooking areas to prevent contaminating other foods.



Outdoor cooking operations can be conducted safely when the minimum guidelines set forth in Chapter VIII of the 2001 Food Code and all other applicable municipal regulations are implemented.

For any questions regarding the guidelines or applications required by Maricopa County Environmental Health, please send the Plan Review staff an e-mail or contact us at (602) 506-6980.

For additional information go to: Maricopa County website <http://www.maricopa.gov/envsvc/>

Permanent Outdoor Cooking Guidelines <http://www.maricopa.gov/envsvc/ENVHLTH/DOCS/PLAN/OCG.pdf>

Documents for plan submittal http://www.maricopa.gov/envsvc/ENVHLTH/DOCS/H_download.asp

Maricopa County Environmental Services (MCESD)

Vision

MCESD will provide essential, regional environmental services seeking excellence in the most fiscally responsible manner.

Mission

The mission of MCESD is to provide effective environmental management to the people of Maricopa County so they can be confident they live in a safe and healthful environment.

NEW TESTING LOCATION

*By Donnie Perucho, R.S.
Program Supervisor
Food Service Worker Program*

Maricopa County is always looking for ways to improve the community and works diligently to serve the citizens of Maricopa County. Following this, Maricopa County Environmental Services Department built a new and more convenient location for the Food Service Worker Program and the Mobile Food Program.

On May 9, 2005, the central testing site for food service workers and the Mobile Food Program located at 1001 N. Central Ave. moved to 1645 E. Roosevelt St., Phoenix, AZ 85006, located on the south side of Roosevelt, east of 16th St. Our phone number, (602) 506-2960, remained the same.

Environmental Services is very

excited and confident that the new location better serves your needs and provides a better experience for everyone.

The building improved efficiency for assisting food handlers, it is easily accessible and is less crowded. There is plenty of parking and room to accommodate the food service workers. The new classroom will be equipped with a television, network and power outlets for the future possibility of computer testing.

For your convenience, the food service worker training classes are held at 1001 N. Central Ave., 3rd floor, instead of the Northern Regional Office. This food service worker training is an instructor-led session with videos. Please note these classes are available only by referral from one of our Regional Offices.

Study booklets in English and Spanish can be downloaded from our website at <http://www.maricopa.gov/ENVSVC/ENVHLTH/FDWKR.asp>. Booklets in other languages can be obtained from our regional offices listed below.

In closing, the Environmental Services Department, Food Service Worker program is very enthusiastic about the new building and upcoming changes within the program. We would like to welcome everyone to come visit our new location.



Regional Offices

Hours

Eastern Regional Office
1255 W Baseline Rd #257
Mesa, AZ 85004
(SW Corner of
Alma School & Baseline)

Central Regional Office (NEW LOCATION)
1645 E Roosevelt St
Phoenix AZ 85006
(SE corner of
16th St & Roosevelt St)

Western Regional Office
8910 N 43rd Ave #101
Glendale AZ 85302
(SW corner of
43rd Ave & Olive)

Northern Regional Office
3101 E Shea #220
Phoenix AZ 85032
(SW corner of
32nd St & Shea Blvd)

**9:00 a.m. - 11:30 a.m.
and
1:00 p.m. - 4:30 p.m.**

**Monday - Friday
Excluding all Major Holidays**

**1:00 p.m. - 4:30 p.m.
Monday - Friday
Excluding all Major Holidays**

FOOD SERVICE SECURITY SYSTEM

*By Mo Heydari, R.S.,
Northern Regional Office Manager*

By now many of you may have heard about the poisoning case involving President Viktor Yushchenko of Ukraine. It is alleged that the opponents of Mr. Yushchenko had contaminated his food with Dioxin, hoping to end his presidential campaign. The incident was not fatal but left Mr. Yushchenko disfigured and in pain. Investigators and those familiar with the case reported that Dioxin levels as much as 1000 times above the safe limit could be easily added to a bowl of soup.

During the same month (Dec 2004), Mr. Tommy G Thompson, the outgoing Sec. of Health and Human Services publicly expressed his concerns regarding the security of the food industry. Later in the same week, President George W. Bush assured the nation that safety and security of food in this country is of the highest priority.

No one doubts the overall safety of

food produced in our country. However, in the post 9/11 world and globalization of food markets, the entire food industry faces new challenges. Chief among these challenges is recognizing the need for a Food Service Security System, a defensive system that allows operators in all levels of the food industry to maintain vigilance in protecting their consumers. Operators must be able to trace the origin of all food products in their facilities, and the chain of operations for each product to the last procedure. In addition, all those involved in every level of food production or service must be trained on the security aspects of their tasks and held accountable for communicating any violations in the security chain. Whether this task is monitoring a self-service buffet line at a busy event, working in a processing plant prep area, or a kitchen hiring un-screened staff for food production, every aspect of food operations should be examined for potential vulnerability.

The design of this system must

match the needs of each operation. A school cafeteria serving children, a resort hosting major functions, a produce farm, a water bottling or meat processing plant each may have different processing steps, yet they face similar security concerns. HACCP principles can be customized to address security hazards and critical controls involving your operation. Once this system is in place, monitoring and auditing the integrity of the system should be of the highest priority.

FDA, CDC, trade publications, your suppliers and your professional associations are good resources to assist you with self-education on the subject and to help you with designing your food service security system.

If you wish to share your success stories on this subject, are interested in sharing your knowledge, or have any questions, we would like to hear from you.

*Maricopa County Environmental Services
Northern Regional Office
Mo Heydari, R.S.
3101 E. Shea Blvd. # 220
Phoenix, AZ 85028
602-867-1780 X201*

Meet Our Hispanic Liaison



¡Hola! My name is David Morales and I am the new Hispanic Liaison for the Environmental Health Division. I have

been an inspector with the Department for over five years and have spent time as a district inspector in Phoenix and Mesa/Tempe.

As Spanish Liaison, I primarily assist food establishments where a significant language barrier exists. My duties include such tasks as conducting inspections at Spanish speaking establishments, providing translation assistance for inspectors, training in-

spectations, translating written material into Spanish, and teaching food handler classes in Spanish.

Our goal in having a Spanish Liaison is to become more culturally competent by improving our ability to provide services to the Hispanic community. I am looking forward to working with you and hope you will not hesitate to contact me with questions or comments (602-506-6956 or dmorales@mail.maricopa.gov).

¡Hola! Me llamo David Morales y soy el nuevo Representante de la División de Salud Ambiental para la Comunidad de Habla Hispana. Tengo más de cinco años trabajando con esta división y durante este tiempo he sido inspector de distrito en las áreas de

Phoenix y Mesa/Tempe. Como Representante de habla hispana, trabajo con los establecimientos que enfrentan desafíos por el idioma inglés. Mis responsabilidades incluyen tareas como hacer inspecciones en negocios de habla hispana, proveer asistencia de traducción para los inspectores, traducir los materiales al español, e impartir las clases en español para los manejadores de alimentos. La meta del departamento es que con mi trabajo podamos atender más adecuadamente las necesidades culturales para proveer un mejor servicio a la comunidad latina.

Estoy a su disposición para que juntos podamos cumplir con nuestras metas. Si tiene preguntas o comentarios por favor comuníquese conmigo al 602-506-6956 ó dmorales@mail.maricopa.gov.

USING A FOOD THERMOMETER

Source: http://www.fsis.usda.gov/food_safety_education/

Most available food thermometers will give an accurate reading within 2 to 4°F. The reading will only be correct, however, if the thermometer is placed in the proper location in the food. If not inserted correctly, or if the food thermometer is placed in the wrong area, the reading will not accurately reflect the internal temperature of the food. In general, the food thermometer should be placed in the thickest part of the food, away from bone, fat, or gristle.

Check Manufacturer's Instructions

Before using a food thermometer, read the manufacturer's instructions first. The instructions should tell how far the thermometer must be inserted in a food to give an accurate reading. If instructions are not available, check the stem of the food thermometer for an indentation, or "dimple." This shows one end of the location of the sensing device. Dial thermometers must penetrate about 2 to 3 inches into the food. Most digital thermometers will read the temperature in a small area of the tip.

Where to Place the Food Thermometer

Meat

When taking the temperature of beef, pork, or lamb roasts, the food thermometer should be placed midway in the roast, avoiding the bone. When cooking hamburgers, steaks, or chops, insert a thermistor or thermocouple in the thickest part, away from bone, fat, or gristle. If using a dial bimetal thermometer, read "Thin Foods" in the next column.

When the food being cooked is irregularly shaped, such as with a beef roast, check the temperature in several places.

Poultry

When cooking whole poultry, the food thermometer should be inserted into the thickest part of the thigh (avoiding the bone). If stuffed, the center of the stuffing should be

checked after the thigh reads 180°F (stuffing must reach 165°F). If cooking poultry parts, insert food thermometer into the thickest area, avoiding the bone. The food thermometer may be inserted sideways if necessary. When the food is irregularly shaped, the temperature should be checked in several places.

Thin Foods

When measuring the temperature of a thin food, such as a hamburger patty, pork chop, or chicken breast, a thermistor or thermocouple food thermometer should be used, if possible.

However, if using an "instant-read" dial bimetallic-coil food thermometer, the probe must be inserted in the side of the food so that entire sensing area (usually 2-3 inches) is positioned through the center of the food.

To avoid burning fingers, it may be helpful to remove the food from the heat source (if cooking on a grill or in a frying pan) and insert the food thermometer sideways after placing the item on a clean spatula or plate.

Combination Dishes

For casseroles and other combination dishes, place the food thermometer into the thickest portion of the food or the center of the dish. Egg dishes and dishes containing ground meat and poultry should be checked in several places.

Thermometer Care

As with any cooking utensil, food thermometers should be washed with hot soapy water. Most thermometers should not be immersed in water. Wash carefully by hand. Use caution when using a food thermometer. Some models have plastic faces, which can melt if placed too close to heat or dropped in hot liquid.

Thermometer probes are sharp and should be stored with the probe in the stem sheath. Some glass thermometers are sensitive to rough handling and should be stored in

their packaging for extra protection or in a location where they will not be jostled.

Calibrating a Thermometer

There are two ways to check the accuracy of a food thermometer. One method uses ice water, the other uses boiling water. Many food thermometers have a calibration nut under the dial that can be adjusted. Check the package for instructions.

Ice Water Calibration

To use the ice water method, fill a large glass with finely crushed ice. Add clean tap water to the top of the ice and stir well. Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass. Wait a minimum of 30 seconds before adjusting. (For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the water.) Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32°F.

Boiling Water Calibration

To use the boiling water method, bring a pot of clean tap water to a full rolling boil. Immerse the stem of a food thermometer in boiling water a minimum of 2 inches and wait at least 30 seconds. (For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the boiling water.) Without removing the stem from the pan, hold the adjusting nut under the head of the food thermometer with a suitable tool and turn the head so the thermometer reads 212°F.

For true accuracy, distilled water must be used and the atmospheric pressure must be one atmosphere (29.921 inches of mercury). A con-

(Continued on page 6)

USING A FOOD THERMOMETER CONT.

(Continued from page 5)

sumer using tap water in unknown atmospheric conditions would probably not measure water boiling at 212°F. Most likely it would boil at least 2°F, and perhaps as much as 5°F, lower. Remember that water boils at a lower temperature in a high altitude area. Check with the local Cooperative Extension Service or Health Department for the exact temperature of boiling water.

Even if the food thermometer cannot be calibrated, it should still be checked for accuracy using either method. Any inaccuracies can be taken into consideration when using the food thermometer, or the food thermometer can be replaced. For example, water boils at 212°F. If the food thermometer reads 214°F in boiling water, it is reading 2 degrees too high. Therefore 2 degrees must be subtracted from the temperature displayed when taking a reading in food to find out the true temperature. In another example, for safety, ground beef patties must reach 160°

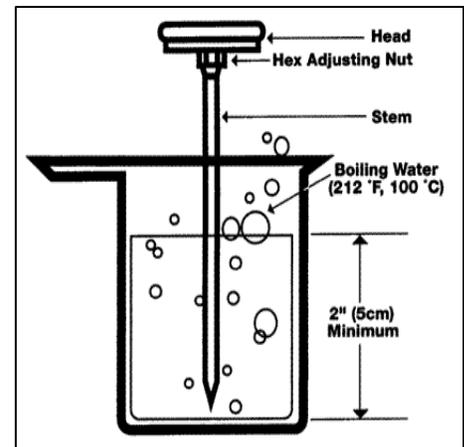
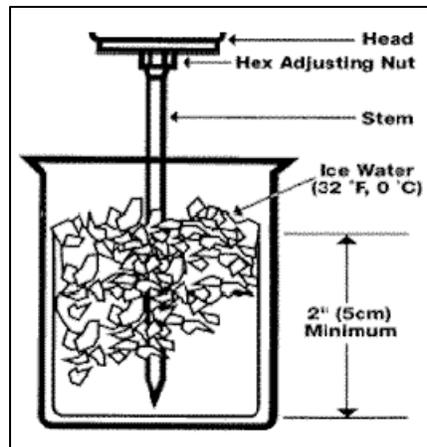
F. If the thermometer is reading 2 degrees too high, 2 degrees would be added to the desired temperature, meaning hamburger patties must be cooked to 162°F.

For additional food safety information about meat, poultry, or egg products, call the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. It is staffed by home economists, dietitians and food tech-

nologists weekdays year round from 10 a. m. to 4 p. m. Eastern time. An extensive selection of food safety recordings can be heard 24 hours a day, using a touch-tone phone.

The Meat and Poultry Hotline can be contacted by e-mail at mphotine.fsis@usda.gov.

Information is also available from the FSIS web site: www.fsis.usda.gov



Outstanding Food Service Operator Chef Thierry Debailleul Pointe South Mountain Resort



Chef Thierry has spent 18 years in the hospitality industry with the last four years spent as an Executive Chef at the Pointe South Mountain Resort. When asked what motivates him to make safe food handling practices part of his everyday routine, Chef Thierry states, "Safety is part of the job. You cannot cook and serve hundreds of meals and completely disregard all food safety basics. You have to make food safety a priority into the daily routine of all of your employees and live by example as Chef and Manager. Not knowing proper food handling would be a terrible mistake for any food and beverage operation and the outcome of it could be disastrous."

And what is his favorite part of the job? "The work is very rewarding. The hospitality industry has always been a passion and I enjoy working with people in a creative environment."

This Outstanding Operator was nominated by Amanda Ballengee R.S., Foodborne Illness Coordinator for Environmental Services. Amanda choose to nominate Chef Thierry after working with him on an alleged outbreak investigation. She found him to be supremely professional, caring, and above all, honest. His dedication is evident in the exemplary inspection history of this establishment.

If you would like submit a nomination for an outstanding operator, please email Darcy Brondt at dbrondt@mail.maricopa.gov. Nominations are subject to editing and department approval.

What's Cooking - They're Looking

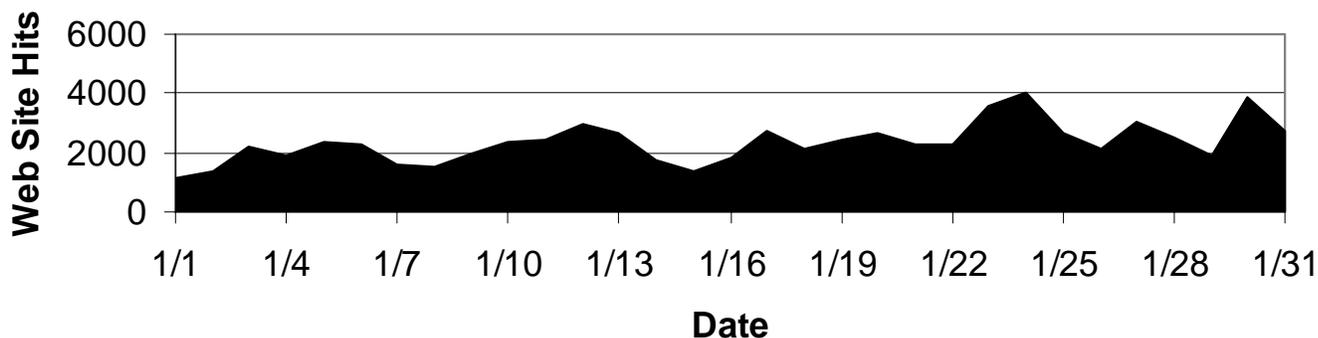
By: David F. Ludwig, MPH, R.S.

Maricopa County has an original interactive website that keeps the public and you, the industry, informed of what's happening in the food safety scene. The graph below shows that over 72,000 visitors navigated our website in January looking for where to eat out or where to

shop for their groceries. This website doesn't rest on holidays. Even on New Year's Day, over one thousand individuals searched for where they might safely shop (hopefully not for hangover medicine). To access the website go to www.maricopa.gov and click on Restaurant Ratings in the left-

hand column. What better way to review your last inspection reports and any recommendations made for corrective actions! It is also a great way to look at your competition and see how well they are doing. With a million searches each year, I urge you to know what's cooking because they're looking!

January 2006 Web Site Statistics



SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS

By: Ralph Jones, R.S., Robert Robinson, R.S. and Sabine Walker, R.S., Environmental Health Specialist Leads

A group of persons who are more likely than other populations to experience food borne illness are considered a Highly Susceptible Population (HSP).

Residents in assisted living facilities and nursing homes, patients in hospitals, and preschool age children in day care centers are considered HSP.

Safeguards for HSP facilities include:

*Prepackaged juice or beverage containing juice that is not pasteurized may not be served to HSP.

*Pasteurized shell eggs or pasteurized liquid, frozen, or dry eggs must be used instead of raw eggs for menu items. Unpasteurized eggs can be used for baking or hard boiled eggs only.

*Food in an unopened original package may not be re-

served. This includes packets of sugar, crackers, and any other packages of food left on a dining room table after the meal.

*Raw or partially cooked animal foods, such as lightly cooked fish or raw meat and raw seed sprouts may not be served to HSP.

*Food employees must be excluded from HSP facilities if they are suspected of causing, been exposed to, or are experiencing symptoms of the "Big Four" illnesses, which are Salmonella typhi, Shigella spp., E. coli O157:H7., and Hepatitis A virus. Also, these employees must be excluded if they are determined to be an asymptomatic carrier of one of these illnesses or have jaundice.

Please contact your health inspector for further information on special requirements for highly susceptible population facilities. Ralph Jones can be reached at (602) 506-6974; Robert Robinson at (602) 506-0113; Sabine Walker at (602) 506-6977.

Maricopa County
Environmental Services Department
1001 North Central Avenue, Suite 300
Phoenix, Arizona 85004
602-506-6970
www.maricopa.gov/envsvc

Mailing Address Line 1
Mailing Address Line 2
Mailing Address Line 3
Mailing Address Line 4
Mailing Address Line 5



Maricopa County

Public Information Workshops

Maricopa County Environmental Health Code Chapter 1 Revisions

Topic: Proposed Changes to the Environmental Health Fee Schedule

Tuesday, March 21

9 A.M. to 11 A.M.—**Water and Waste Fees**

1001 N. Central Ave, 5th Floor Classroom

2:30 P.M. to 4:30 P.M.—**Environmental Health Fees**

205 W. Jefferson—Board of Supervisors' Auditorium

Wednesday, March 22

8:30 A.M. to 10:30 A.M.—**Environmental Health Fees**

205 W. Jefferson—Board of Supervisors' Auditorium

1 P.M. to 3 P.M.—**Water and Waste Fees**

1001 N. Central Ave, 5th Floor Classroom

Open to All Interested Individuals · No Reservations are Needed

Dates and times are tentative, call 602-506-6984 for more information